MID-STATE STREET RODS, INC.
Members as of November, 1982

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INDEX

	Page
MEATS & MAIN DISHES	3
VEGETABLES & SALADS	19
DESSERTS & BREADS	27
Cakes	27
Pies	39
Cookies	46
Other Desserts	57
Breads	63
CANDY & MISCELLANEOUS	73

Abbreviations used in this cook book:

t. = teaspoon T. = tablespoon c. = cup

Equivalents:

dash = less than 1/8 t.
3 t. = 1 T.
2 T. = 1/8 c.
4 T. = 1/4 c.
5 T. plus 1 t. = 1/3 c.
8 T. = 1/2 c.
10 T.plus 2 t. = 2/3 c.
12 T. = 3/4 c.
16 T. = 1 c.
2 c. = 1 pt.
4 c. = 1 qt.
2 pt. = 1 qt.
4 oz. = 1/2 c.
8 oz. = 1 c.
16 oz. = 1 lb.

Meats & Main Dishs

MEATLOAF - Vera Frye

Combine following ingredients in a medium mixing bowl:

- 1½ lbs. ground beef
- 2 c. soft bread crumbs
- ½ c. celery, finely chopped
- ½ c. chopped onion
- ¼ c. chopped green pepper
- 1½ t. salt
- 1 egg
- ½ c. catsup

Mix well and pat evenly into 9x5 glass loaf pan. Brush meatloaf with a mixture of ½ c. catsup, ¼ c. chili sauce, 2 T. brown sugar, 1 T. lemon juice, 1 t. dry mustard and 1 t. worcestershire sauce. Or brush with catsup or barbecue sauce alone. Microwave 25-30 minutes on Roast, or until well done in center (about 140°F). Pour off liquid, let stand covered with foil for 5 minutes before serving.

SLOPPY JOE SANDWICHES - Vera Frye

- 1 lb. ground beef
- 1 c. barbecue sauce
- 1 t. prepared mustard
- 1 med. onion chopped
- 2 T. brown sugar
- 6 hamburger buns (warmed)

Crumble hamburger into 2-qt. glass casserole. Stir in onion. Cover with glass lid, microwave 5 minutes on HIGH. Drain. Stir in remaining ingredients for hamburger mixture; recover and microwave for 5-6 minutes on REHEAT (80% power) on until hot. Let stand 5 minutes before serving.

ITALIAN MEATLOAF - Vera Frye (Microwave)

1½ lbs. lean ground beef
½ cup dry bread crumbs
1 can 8 oz. tomato sauce (divided)
1 egg
1 t. oregano (divided)
1 t. salt
1/8 t. pepper
1½ cups shredded mozarella cheese
1 small onion
garlic
2 T. parmesan cheese

Mix together beef, bread crumbs, ½ tomato sauce, egg, ½ t. oregano, salt and pepper, onion and garlic.

On wax paper, pat into rectangle one-half inch thick. Sprinkle with mozarella cheese. Roll up by starting on short side. Lift paper until meat begins to roll tightly. Peel back paper to keep it free. Continue lifting and peeling to complete roll. Seal edges and place in loaf dish.

Microwave on high 9 minutes rotating dish after half the cooking time. Reduce power to 50% (medium), microwave 11 to 14 minutes or until meat loses most of its pink color, rotating dish after half the cooking time. Drain.

Combine remaining tomato sauce and oregano. Pour over meatloaf. Sprinkle with parmesan. Microwave 2 minutes to heat sauce. Tent with foil and let stand 5 minutes before serving.

Wouldn't it be nice if two weeks on a vacation seemed to last as long as two weeks on a diet?

OVEN MEATBALLS - Sally Bond

3 eggs
3 cups soft bread crumbs (4 slices bread)
3 lbs. ground beef
½ cup milk
½ cup chopped onion
2 t. salt

In large mixing bowl, beat eggs. Stir in milk, crumbs, onion, salt, add meat and mix well. Chill. With wet hands, shape meat mixture into 72 balls (walnut size). Bake on 15"x10"x1" pan in 375° oven for 25-30 minutes. Place in another pan and cool. These can be placed in freezer bags and frozen, or can be added to a pan of hot BBQ sauce and simmer 15 minutes. Serve over buns or hard rolls. Also can be put in a crock pot of hot BBQ sauce and served as a snack at a party.

GEMINI SKILLET CASSEROLE - Vicky Johnson

½ lb. lean ground beef
1 T. onion flakes
½ cup diced green peppers
1 #202 can peeled tomatoes
6 oz. container of commercial sour cream
1½ t. chili powder
1¼ t. salt
1 cup uncooked elbow spaghetti

Brown beef, onion, and green pepper over medium flame. Add seasoning, tomatoes, and sour cream. Mix lightly. Add spaghetti and mix again. Cover and simmer for 25 minutes. Makes 4-5 servings. Serve these with crisp spicy doritos instead of crackers or bread.

Just about the time you think you can make both ends meet, someone comes along and moves the middle.

MEATBALLS - Vera Frye

Combine all meatball ingredients in a medium mixing bowl:

1 lb. ground beef	1 t. salt
¼ c. chopped onion	¼ t. pepper
1 egg (beaten)	2 T. water

Mix well, shape into 20 (1") meatballs. Place in 9" round glass baking dish. Cover with wax paper. Microwave for 8 minutes on ROAST. Drain and let stand covered about 3 minutes. During standing time for meatballs microwave sweet & sour sauce.

Sweet & Sour Sauce:

1 T. margarine 1 sm. onion (chopped

Put in 1 qt. glass casserole, microwave about 2 minutes on HIGH or until onion is partially cooked.

Stir in : 1 cup catsup, 1½ T. packed brown sugar, 1½ T. lemon juice and 1 T. soy sauce.

Pour sauce over meatballs & continue cooking for 3-4 minutes on ROAST or until hot.

True success is overcoming the fear of being unsuccessful.

SWISS STEAK - Ethel Allan

Approximately 2 lbs. Swiss Steak, cut into serving size pieces. Flour and fry until brown on both sides. Place meat in small roaster.

Sauce:

2 cans whole tomatoes (chopped) & juice
1 can tomato sauce or soup
1 can water
2 T. Worcestershire sauce
2 T. steak sauce
1 T. parsley
4 T. hot sauce or picanti sauce
1 t. salt
½ t. pepper
½ t. onion powder
2 c. chopped celery
1 c. chopped onions

Mix sauce and pour over steak. Bake at 350° for 3 hours. Stir once or twice. Serve over rice or noodles. Serves 6.

CHICKEN IN A SKILLET - Ethel Allan

Boil chicken breasts (4). Remove meat from bone. Fry meat in large skillet until brown. Drain all grease. Add 1 can cream of chicken soup and 1 can cream of celery soup. Then add 2 c. sliced carrots & 1 c. chopped celery that has been partially cooked. Salt & pepper to taste. Cover & simmer for 1 hour. Serve over rice or noodles.

Old age isn't so bad when you consider the alternative.

SPANISH STEAK - Carlene Wiens

1½ lbs. round steak
Salt and pepper
2 T. wesson oil
½ cup chopped onion
¼ cup chopped green pepper
1 clove garlic
1 bay leaf
¼ cup sliced olives
¼ cup water
2 8-oz. cans tomato sauce

Sprinkle salt and pepper on steak. Brown in oil in skillet. Add remaining ingredients. Cover and simmer until tender. Makes 4 servings.

POW WOW POT LUCK - Betty Wyer

1 lb. hamburger
2 cans chili beans
1 8-oz. can tomato sauce

Brown hamburger: drain. Add chili beans & tomato sauce. Simmer. Put hamburger mixture over corn chips & top with shredded lettuce, grated cheese, and diced tomatoes.

HAMBURGER CHILI - Vera Frye

Brown 1 lb. ground beef in skillet. Drain. Add 1 T. instant minced onion, 1 8-oz. can tomato sauce, ½ t. salt, 1 T. chili powder and 2 cans red beans or kidney beans. Mix well. Cover and simmer 20 minutes.

SALISBURY STEAKS - Vera Frye

1 lb. ground beef
3/4 cup cracker crumbs
1 cup mushroom soup
½ med. onion-chopped
1 egg beaten
½ cup celery-chopped
½ can water
salt and pepper

Combine ground beef, egg, celery, onion, salt and pepper and crackers. Shape into 6 patties. Brown quickly on both sides. Place in shallow baking dish. Pour soup and water over the top. Cover and bake at 350° for 30 minutes. Freezes well for several days.

SALISBURY STEAK - Joan Brown

2 lbs. ground beef
2 cups finely-rolled cracker crumbs
2 eggs
2 T. grated onion
2 t. salt
1 t. Worchestershire sauce
½ t. nutmeg
½ t. pepper
2 T. chopped parsley
½ t. marjoram or sage
½ cup catsup, or tomato sauce

Combine ground beef, cracker crumbs and eggs; add catsup. Add remaining ingredients. Make into eight large patties. Place in shallow baking dish; bake for 40-50 minutes at 325°, or until brown.

Sauce: 1 can condensed mushroom soup
1 cup milk
2 T. butter
½ t. garlic salt

Mix ingredients well. Pour over patties, bake for 15-20 minutes at 350°.

Youth look ahead, old age looks back, and middle age looks worried.

LASAGNE (Microwave) - Joan Brown

½ lb. ground beef
1 jar spaghetti sauce
½ cup water
1½ cups cottage cheese
1 egg
½ t. pepper
8 lasagne noodles (uncooked)
½ lb. mozarella cheese
½ cup grated parmesan cheese

Set power select at high. In large glass bowl, crumble ground beef. Heat 2-3 minutes or until beef is browned. Stirring once. Drain. Stir in sauce and water. Meanwhile, combine cottage cheese, egg and pepper. In oblong baking dish, spoon ½ cup sauce, alternately layer of noodles, egg mixture, mozarella cheese and sauce. (2 layers). Heat covered 8 minutes at high. Set at medium-low and continue to cook covered for 30 minutes. Top with parmesan cheese. Let stand 15 minutes.

BRISKET - Toni Kirk

Rub meat fat side down with:
1 t. garlic salt
1 t. onion salt
1 t. celery salt
1/3 bottle liquid smoke

Wrap in foil. Refrigerate overnight. Add ½ cup worchestershire sauce. Wrap in foil. Place in roasting pan. Bake at 325° for 4-5 hours. Last hour spread barbeque sauce on meat.

ENCHILADA DINNER - Carlene Wiens

1 pkg. enchilada sauce mix
1 cup tomato sauce (8 oz.)
1½ cup water

Mix this together, bring to a boil, reduce heat and simmer 10 minutes.

Thaw 6 tortillas.
Brown one pound ground beef.
Add 1 cup mexican style beans.

Pour half of the heated sauce in a 9x9 pan. Put hamburger and bean mixture, black olives, and cheese in each tortilla. Roll up and lay in pan, seam side down. Pour rest of sauce over and put cheese on top. Bake 20 minutes at 350°.

SAUSAGE ROLL - Joan Brown

1 10-biscuit pkg. of refrigerator rolls
(soften and make into ball, then spread out on cookie sheet)

1 lb. sausage
1/3 cup green peppers - diced
½ cup onion - chopped
1 cup shredded swiss cheese
1 large tomato

Brown the sausage, green pepper, and onion. Add cheese and tomato just before putting on dough. Roll up, put air slits in top. Bake until brown at 425°.

CHICKEN AND NOODLE CASSEROLE - Rita Field

1 canned or boiled chicken
1 pkg. of large noodles
1 cube of butter
1 cup onion and green peppers
1 pound of velveeta cheese
1 can mushroom soup

Cook noodles, dice chicken. Melt butter in the electric skillet and add the chopped onion and green peppers. Let it cook for awhile. Add cheese and let it melt and stir so it won't burn. Add the chicken and noodles and mushroom soup. Stir it all up real good and serve.

FRIED CHICKEN - Vera Frye

1 2½-3 pound frying chicken
salt
milk or buttermilk
¼ cup all-purpose flour
¼ cup fine dry bread crumbs
½ t. paprika
shortening for frying

Rinse and dry chicken. Salt each piece on both sides. Place in a non-metal container and refrigerate 1 to 2 hours. (This enhances the flavor). Remove from refrigerator, dip the chicken in milk or buttermilk then roll in flour which has been blended with the fine dry bread crumbs and paprika, or shake in a bag with the flour mixture. Place on a rack and let rest 15 minutes before frying. Heat shortening (½" deep) in a skillet. Brown meaty pieces first then add remaining pieces. Reduce heat and cover. Cook 30-40 minutes or until tender. Uncover the last 10 minutes so that the outside will become crispy. NOTE: the bread crumbs make the crust crispy and juicy.

CHICKEN ENCHILADA CASSEROLE - Joan Brown

1 whole chicken (cut up and boiled in pan of water with a lid, boil about an hour) debone while warm
1 pkg. Doritos (9 oz. size, nacho flavor)
½ onion chopped
1 can cream of chicken soup
1 can cheddar cheese soup
1 10-oz. can green chili enchilada sauce
1 cup velveeta cheese, grated

Saute onion. Pour in soups and enchilada sause and mix well. Heat. Put doritos in 9x13 pan, then chicken pieces on top of doritos. Pour soup mixture over all covering doritos well. Top with grated cheese. Cover with foil. Bake 20-30 minutes at 350°.

CHICKEN CASSEROLE - Sally Bond

1 chicken - boiled and de-boned
1 cup diced celery - boil to soften
½ cup diced onion - boil to soften
1 can cream of chicken soup
1 cup grated longhorn cheese
3 cups cooked elbow macaroni
3 cups chicken broth
2 cups bread crumbs

Line 9x13 casserole dish with 1 cup bread crumbs. Lightly mix all ingredients and put in dish. Will be juicy. Top with bread crumbs. Bake at 350° for 1½ hours. Serves 4-6.

Clothes and paint cover a multitude of imperfections.

5-CAN CASSEROLE - Rita Field

1 can tuna
1 can cream of mushroom soup
1 can cream of chicken soup
1 can chow mein egg noodles
½ cup milk

Mix all together and put in glass pan. Bake at 350° for 30 minutes or until done.

EASY CASSEROLE - Toni Kirk

½ lb. hamburger
4 stalks celery, chopped
1 onion
1 cup macaroni, uncooked
1 cup cream corn
1 pint tomatoes
salt and pepper to taste
½ cup cottage cheese
½ cup grated cheese

Fry meat until pink is gone. Add onion and celery. Fry until tender. Add rest of ingredients, except cheese. Put cheese on top. Bake 1 hour at 375°.

HONEY GLAZED HAM - Joan Brown

6 T. oleo
2 T. honey
2 slices ham, one inch thick
¼ t. ground cloves
1 T. dry mustard

In small mixing bowl, cream butter. Gradually add honey, mustard, and cloves. Place ham slices on broiler pan. Spread with ½ butter mixture. Broil 10 minutes. Turn, spread with remaining butter mixture. Broil additional 10 minutes.

BEEF BOLOGNA (Summer Sausage) - Joan Brown

2 lbs. lean ground beef liquid smoke
1 cup water
2 T. Mortons Tender Quick
1/8 t. garlic powder
1/4 t. onion powder
pinch of salt

Mix well and shape into roll 3 x 6. Wrap in saran wrap and refrigerate 24 hours. Place on broiler rack and bake 1 to 1½ hours at 300°. Turn once or twice.

CABBAGE, SPAGHETTI AND CHEESE - Betty Wyer

4 cups shredded cabbage
1½ cups spaghetti (broken in small pieces) (or macaroni)
2 cups milk
4 T. flour
4 T. butter
½ lb. american cheese
1 t. salt

Cook spaghetti in boiling water until tender-drain. Make a sauce of the flour, milk, butter and salt. Shave up the cheese and add to hot sauce. Put the cabbage, spaghetti and sauce in a buttered baking dish in layers and cover the top with butter bread crumbs. Bake 20-30 minutes at 350°.

Some folks read just enough to keep themselves mis-informed.

TURKEY POT PIE - Vera Frye

1½ to 2 lb. of cut up boiled turkey
Gravy made from turkey broth, thickened with corn starch
2 - 10-3/4 cans of turkey noodle soup
Optional: 1 can of small peas can be added if desired.

Mix together in baking pan and bake for one hour or more in low oven.
Put enough biscuits on top of the turkey mix to cover the dish. Either homemade or canned biscuits can be used. Bake until the biscuits are well done.

A friend is someone who knows your faults and likes you anyway.

Vegetables & Salads

BAKED BEANS - Diane Sanders

¼ c. brown sugar
¼ c. dark syrup or molasses
¼ c. ketchup
2 T. mustard
1 onion
1 can pork & beans

Cook slowly after it starts to boil.

LAYERED PEA SALAD - Joan Brown

½ c. green peper
½ c. celery
½ red onion
1 pkg. frozen green peas

Shred head of lettuce in 13 x 9 pan.
Add pea mixture. Seal with real mayonnaise, (1½ cups). Put crisp bacon on top. Shredded cheese on top. Set overnight .

CHEESE POTATO CASSEROLE - Rita Field

Put in 8 x 12 baking dish:
¼ c. margarine & ¼ c. chopped onion
Add:
1 lb. frozen hash browns
1 can cream of chicken soup
1 c. sour cream
1 c. shredded chedder cheese
1 tsp. salt
¼ tsp. pepper

Bake approximately 30 minutes at 375°.
Top with:
¼ c. melted margarine
1 c. corn flakes or crumb topping
Bake until crisp.

MAKE AHEAD POTATOES - Rita Field

12 large potatoes, peeled & boiled
1 pkg. (8oz.) cream cheese, softened
1 ctn. (8oz.) sour cream
1 tsp. onion powder
½ c. melted margarine
Paprika

Combine cooked potatoes, cream cheese, sour cream, onion powder & whip or mash until fluffy. Add small amount of milk if necessary. Spread in a buttered 9 x 13 pan & refrigerate or freeze until needed. When ready to use, drizzle melted margarine over top & sprinkle with paprika. Bake at 350° for one hour.

CHEESY SCALLOPED POTATOES - Betty Wyer

2 cans Campbell Cream of Celery or Mushroom soup
½ c. milk
¼ tsp. pepper
8 c. thinly sliced potatoes
1 c. thinly sliced onions
2 c. shredded sharp cheddar cheese
2 T. butter or margarine
Paprika

Combine soup, milk & pepper in 2½ qt. shallow baking dish. Arrange alternative layers of potatoes, onions, cheese & soup mixture. Dot top with butter & sprinkle paprika. Bake for 1 hour, covered, at 375. Uncover & bake 15 min. or until done.

Frustration is not having anyone to blame but yourself.

COCA COLA GELATIN SALAD - Carlene Wiens

2 pkg cherry flavored gelatin(3 oz size)
1 can Bing Cherries(No. 303) drained
1 No. 2 can crushed pineapple, drained
2 regular size (6 fl.oz) COCA COLA
½ c. nuts, chopped
1 c. celery, chopped

Drain fruits. Heat juice from fruit and add boiling water to make 2 cups. Pour over gelatin and let cool. Add COCA COLA. Let stand until partially set. Fold in fruit, nuts and celery. Pour in mold and chill.

FLUFFY CHERRY SALAD - Sally Bond

1 can Eagle brand condensed milk
1 bowl cool whip (thaw)
1 can Wilderness pie filling - cherry
1 med size can drained chunk pineapple

Using spoon to stir, put together Eagle Brand milk, cool whip. Then stir in pineapple and cherry pie filling. Cool in refrig. 2 hours before serving.

PISTACHIO SALAD - Sally Bond

1 can fruit cocktail with juice
1 c. cool whip (thawed)
1 sm. can crushed pineapple with juice
1 c. mini marshmellows
1 pkg pistachio instant pudding mix

Dump in all ingred. Stir together & refrig. 3-4 hours before serving.

WATERGATE SALAD - Toni Kirk

½ 10oz pkg miniture marshmellows
¼ cup Maraschino cherries
1 can crushed pineapple
½ cup pecans
1 ctn cool whip(large)
1 box pistachiopudding mix

Mix all together. Set 3 hrs.

WATERGATE SALAD - Vicky Johnson

Cool whip - 9 oz
1 can crushed pineapple-med size
1 box pistachio pudding
1 cup miniature marshmellows
1 cup of nuts

Stir it up.

5 CUP SALAD - Toni Kirk

Prepare 2 pkgs of Dream Whip per instructions.
Add: 1 c. pineapple
1 c. manderin oranges
1 c. mini marshmellows
1 c. nuts (pecans)
1 c. coconut

Even a mosquito gets a pat on the back when he's working.

RASPBERRY SALAD - Rita Field

2 c. boiling water
2 pkg (small) raspberry jello
½ c. sugar & dash of salt
1 box frozen raspberries
1 c. applesauce
Top - 1 pkg sour cream
2 c. marshmellows

Dissolve jello,sugar,& salt in boiling water. Add frozen raspberries & applesauce. Let set in refrig. until firm. Combine sour cream & marshmellows. Chill one hour. Spread over chilled jello. Then chill again.

CRANBERRY SALAD - Ethel Allan

1 pkg fresh cranberries
½ c. chopped nuts
½ c. chopped celery
1 pkg raspberry jello
2 c. oranges (chopped)
1 c. sugar

Grind cranberries, add oranges & 1 c. sugar. Mix well & let set in refrig. over night. Add jello made with ½ required water. Add nuts & celery. Keep in refrig. until ready to serve.

The custom of kissing children goodnight is fading away; parents can't wait that long for their children to get home.

STRAWBERRY SALAD - Carlene Wiens

Cream together: 1(8oz)pkg cream cheese and 3/4 c. sugar. Add: 3 large bananas, sliced
½ c. chopped nuts.
1 #211 can pineapple tidbits
1 box (16oz) strawberries, thawed
1 large container cool whip

Fold together well. Use 9x13 pan. Pour mixture into pan and freeze. Keeps 4-6 wks. Serve just a little bit thawed.

STRAWBERRY BAVARIAN SALAD - Sally Bond

1 10oz. pkg strawberries-thawed
1 c. boiling water
1 pkg 3oz strawberry jello
1 c. cool whip

Use juice from strawberries and water to make regular jello. Cool until almost set. Then with mixer, beat in strawberries and cool whip. Pour in bowl and let re-set again 3-4 hours.

CRANBERRY SALAD - Betty Wyer

1 lb. cranberries (washed & ground)
2 c. white grapes (halved & seeded)
2 c. sugar
1 c. nuts (chopped)
1 pt. whipping cream

Mix all ingredients except whipping cream. Let set overnight in refrigerator. Drain excess juice & add whipped cream.

LIME JELL-O SALAD - Betty Wyer

Mix & Cool:
2 pkg. Lime Jell-o
2 c. boiling water
½ c. sugar

Add:
1 reg. can crushed pineapple (drained)
4 tsp. lemon juice
2 c. minature marshmellows
2 c. cottage cheese (old style)
1 c. nuts
2 pinchs salt

Put in ice box to set. When set, fold in 1 pint whipping cream.

The secret of dealing succesfully with a child is not to be it's parent.

Desserts

& Breads

EASY APPLE CAKE - Rita Field

1 can (20 oz) apple fruit filling
2 cups flour
1½ t. baking soda
2 eggs, beaten
2/3 c. cooking oil
1 cup sugar
1 t. salt
1 t. vanilla
3/4 c. pecans

Spread apple fruit filling over bottom of 9x13 pan. Combine flour, sugar, soda and salt. Sprinkle over fruit filling. Blend beaten eggs, vanilla, oil and ½ c. nuts and pour over ingredients in the pan. Stir with fork only until blended. Smooth batter evenly in the pan. Bake 350°, for 40-50 minutes, or until cake springs back when lightly touched. Pour hot cream topping over warm cake, sprinke with remaining nuts.

Cream Topping:
1 cup sugar
½ cup commercial sour cream
½ t. baking soda

Combine sugar, sour cream and baking soda in sauce pan. Cook over medium heat, stirring constantly until mixture comes to boil. Remove from heat and pour over warm cake.

APPLE CAKE (bake in bundt pan) - Sally Bond
- Joan Brown

3 cups peeled apples - grated
2 cups sugar
2 eggs beaten
1 t. salt
1 t. cinnamon (opt.)
3/4 cups nuts
1¼ cups cooking oil
1 t. vanilla
1 t. soda
3 cups flour
Juice of one lemon

Mix apples, sugar, oil, eggs and vanilla, then add dry ingredients and nuts. Pour into bundt pan (greased and floured). Bake 325 for 1 hour. Cool and dust top with powdered sugar.

CARAMEL APPLE CAKE - Carlene Wiens

1-3/4 cups flour
1½ t. cinnamon
½ t. baking powder
1 t. vanilla
3 eggs
1 cup chopped nuts
½ cup raisins (opt.)
1½ cups brown sugar
½ t. salt
½ t. soda
3/4 cup oleo, soft
1½ cups (1½-2 med.) peeled, chopped apples

Frosting: 1½ cups powdered sugar
¼ t. cinnamon
¼ cup oleo, melted
½ t. vanilla
3-4 t. milk

Preheat oven to 350°. Grease 13x9 pan. In large bowl, combine all ingredients for cake except apples, nuts and raisins. Beat 3 minutes at medium speed. Stir in apples, nuts, and raisins. Pour into greased pan. Bake 30-40 minutes until toothpick inserted in center comes out clean. Cool. In small bowl, blend frosting ingredients until smooth. Spread over cake.

SUNSHINE BARS - Rita Field

2 eggs
3/4 cup salad oil
1 t. baking soda
1½ cups grated carrots
3/4 cup pecans
1 cup sugar
1 cup flour
1½ t. cinnamon
3/4 cup coconut
1 t. salt

Put everything in bowl and mix at once. Spread into 9x12 pan. Bake 25-30 minutes at 350°. Cool and frost.

Frosting: 6 T. oleo, softened
1 t. vanilla 1 T. Milk
3 cups powdered sugar
3 oz. pkg. cream cheese(soft)

Combine all ingredients, blend well. Spread on cooled bars.

ORANGE CARROT CAKE - Carlene Wiens

3 cups flour
1 cup coconut
2½ t. cinnamon
2 cups shredded carrots (about 4 medium)
1 t. grated orange peel or orange bits
3 eggs
2 cups sugar
2½ t. soda
1 t. salt
2 t. vanilla
1¼ cups cooking oil
11 oz. can (1-3/4 cups mandarin oranges, undrained

Frosting: 8oz. pkg. cream cheese
2 T. butter melted
1 t. vanilla
3 cups powdered sugar
½ to 1 cup nuts

Blend all except frosting ingredients, beat 2 minutes at highest speed. Pour into greased 13x9 pan. Bake 45-55 minutes at 350° until toothpick inserted in center comes out clean. Cool. Blend frosting ingredients except nuts; beat until smooth. Spread over cake; sprinkle with nuts. (Store in refrigerator). Tip: One-half frosting recipe may be prepared if less frosting is desired.

BANANA RUM CAKE - Joan Brown

1 pkg. yellow cake mix
1/8 t. baking soda
2/3 cup dark rum
1/3 cups nuts
2/3 cup water
2 eggs
1 cup mashed ripe bananas (2-3)

Combine all ingredients. Blend well,medium speed for 2-4 minutes. Pour into 2 greased 9-inch round pans. Bake 25 to 30 minutes, 350° until done. Cool completely. Frost.

Frosting: 1/3 cup butter (softened)
3 cups powdered sugar
2 t. vanilla
2 T. dark rum

DOUBLE GOOD BANANA CAKE - Carlene Wiens

3 cups flour
1 t. salt
1 t. soda
1 pkg. banana cream pudding mix
1 cup butter (softened)
4 eggs
2 cups sugar
1 t. baking powder
1/3 cup milk
1½ cups thinly sliced ripe (3 med) bananas
2 t. rum extract

Glaze: 1½ cups powdered sugar
2 T. softened butter or margarine
½ to 1 t. rum extract
1 to 2 T. milk

Blend all ingredients except glaze. Beat 3 minutes at medium speed. Pour into greased and floured fluted tube pan. Bake 60-70 min. at 325°, until toothpick comes out clean. Cool upright in pan 15 minutes; turn onto serving plate. Cool. Blend glaze ingredients until smooth; spoon over cake.

BANANA CAKE - Sally Bond

1½ cups sugar
2 eggs
1 t. soda
4 T. Buttermilk
1 t. vanilla
½ cup shortening
2 cups flour
1/8 t. salt
3 bananas mashed
½ cup nuts

Cream shortening and sugar. Stir in well beaten eggs. Mix dry ingredients. Add dry mixture to shortening and eggs. Add buttermilk 2 T. at a time, add mashed bananas, vanilla and nuts. Bake 30-40 min., 350° in 9x13 pan.

Frosting: ½ c. oleo
½ c. nuts
1 mashed banana
1½ box powdered sugar.

Melt butter, add mashed bananas, powdered sugar and nuts.

OATMEAL CAKE - Toni Kirk

1¼ c. boiling water	1-1/3 c. flour
1 c. quick oats	½ t. cinnamon
½ c. shortening	1 t. soda
1 c. white sugar	½ t. salt
1 c. brown sugar	1 t. vanilla
2 eggs (unbeaten)	

Pour boiling water over oats and let stand 20 min. Cream shortening with sugars and eggs. Add sifted dry ingredients and then oats and vanilla. Bake at 350° for 30-35 minutes.

Frost with one of the following frostings.

Icing: 6 T. soft oleo ½ c. sugar
1 c. nuts 1/3 t. vanilla
½ c. coconut ¼ c. cream

Combine ingredients, spread on cake, and brown in oven.

Frosting: 6 T soft oleo 1 c. coconut
3/4 c. brown sugar 1 c. nuts
3/4 c. Pet milk 1 t. vanilla

Combine oleo, brown sugar and milk in sauce pan. Cook until it begins to thicken, add coconut, nuts and vanilla. Beat until cool, spread on cake.

IMAGINATION CAKE - Rita Field

1 pkg. yellow cake mix- Bake and cool.
2 pkgs. instant vanilla pudding
3 cups milk 1 8-oz. pkg. cream cheese(soft)
Cream pudding, milk, and cheese. Spread over cooled cake.
Spread 1 can crushed pineapple (drained) over cake. Spread one large carton Cool Whip over all. Keep refrigerated. You can substitute other pudding, fruit and cake flavors. Use your imagination.

CREAM CHEESE CUPCAKES - Vera Frye, Joan Brown

1 pkg. chocolate cake mix
1 8-oz. pkg. cream cheese
1/3 cup sugar
1 egg
dash salt
1 6-oz. pkg. semi-sweet chocolate chips

Prepare cake mix according to directions for cupcakes. Fill paper cups in muffin tin 2/3 full. Cream sugar with cream cheese. Beat in egg and salt. Stir in chocolate chips. Drop rounded teaspoonfuls of cheese mixture into each muffin cup. Bake as directed on cake mix box.

TEXAS SHEET CAKE - Toni Kirk, Carlene Wiens

2 cups flour and 2 cups sugar -- Combine

4 T. cocoa, 1 stick butter, 1 cup water-Boil
Add boiled mixture to flour and sugar mixture.

Add: ½ cup buttermilk
1 t. vanilla
1 t. soda
1 t. cinnamon
2 eggs

Bake 20 minutes at 350°, in jelly roll pan.

Icing: 6 T. milk
3 T. cocoa
1 box (1 lb.) powdered sugar
1 t. vanilla
1 stick butter
½ cup nuts
Ice while cake is still hot.

ICEWATER CHOCOLATE CAKE - Vera Frye

1 c. butter
2¼ c. sugar
1½ t. vanilla
3 eggs
3 c. sifted cake flour
½ c. Hershey cocoa
1½ t. baking soda
3/4 t. salt
1½ c. ice water

Cream butter & sugar. Add vanilla & cream until fluffy. Add eggs & beat throughly. Sift together cake flour, cocoa, baking soda and salt. Add alternately with ice water. Put batter in three greased and waxed paper-lined cake pans. Bake at 350° for 25-30 minutes. Cool for 20 minutes before removing from pan. Frost when cake is cool.

If using baking chocolate, cut butter to 3/4 c. and use three, 1-oz. squares of baking chocolate, melted. Add melted chocolate after eggs.

Cream Cheese Icing:

½ c. butter
3 oz. cream cheese
2 T milk
½ t. vanilla
6 T. cocoa
3 c. powdered sugar

Cream butter and cream cheese. Add milk and vanilla; mix. Sift together powdered sugar and cocoa. Add dry ingredients to first mixture and blend. Spread on cooled cake.

A problem child is one who puts two and two together and gets curious.

RED DEVILS FOOD CAKE - Vera Frye

1-3/4 c. flour
1 c. white sugar
½ c. brown sugar (packed)
1½ t. soda
¼ t. salt
1¼ c. buttermilk
½ c. shortening
2 eggs
¼ c. cocoa
1 t. vanilla
½ t. red food coloring

Mix shortening, sugar & eggs and add vanilla. Mix dry ingredients add alternately with the buttermilk, then add food coloring. Put in 9x13 pan, bake for 40 minutes at 350°.

Nell's Pumpkin Cake - Vera Frye

1½ c. salad oil
1½ c. pumpkin
2 c. sugar
4 eggs
2 c. flour
2 t. soda
2 t. cinnamon
½ t. salt
¼ t. cloves
¼ t. alspice

Mix together, pour into 9x13 pan. Bake 30-40 minutes at 350°

MELT IN PAN CHOCOLATE CAKE - Vera Frye

2 sticks oleo
4 T. cocoa
1 c. water

When oleo is melted pour over 2 cups sugar and 2 cups flour. Mix liquid, flour & sugar then add:

½ c. milk
1 t. vanilla
1 t. soda
2 eggs

Mix. Bake for 30 min. at 350°. Put chocolate powdered sugar frosting on warm cake.

COCA COLA CAKE - Vera Frye, Vicky Johnson

Sift together 2 cups flour and 2 cups sugar in a bowl and set aside.

Place 2 sticks oleo, 3 T. cocoa, 1 cup coke or Pepsi in sauce pan. Bring to a boil and add to flour and sugar mixture.

Add ½ cup buttermilk or sour milk, 1 t. vanilla, 2 eggs (well beaten), 1½ cups miniature marshmallows, 1 t. baking soda. Mix. Mixture will be very thin. Pour into greased 13 x 9 pan. Bake 45 mintues at 350°.

Frosting: 1 stick oleo, 3 T. cocoa, 6 T. coke, 1 box powdered sugar (1 lb.), 1 t. vanilla, 1 cup marshmallows, 1 cup nuts.

Bring margarine, cocoa and coke to boil, add remaining ingredients. Frost while cake is still warm.

CHOCOLATE CAKE - Joan Brown

2 cups flour
½ t. salt
1½ cups sugar
1 cup buttermilk
3 eggs, separated
1 t. baking soda
½ cup shortening
2 squares melted chocolate
1 t. vanilla

Combine flour, soda and salt. Cream shortening and sugar until light. Add vanilla and beat in egg yolks. Stir in chocolate. Add dry ingredients and buttermilk alternately, beating well after each addition. Fold in stiffly beaten egg whites. Pour into 9x13 greased pan. Bake 45 minutes at 350°.

YELLOW BUNDT CAKE - Toni Kirk

1 pkg. yellow cake mix
1 pkg. vanilla instant pudding
3/4 cup Mazola oil
3/4 cup water
4 eggs
1 T. butter
1 t. vanilla

Mix at high speed for 8 minutes. Mix ¼ cup sugar, 2 t. cinnamon together. Swirl through cake. Grease pan. Pat butter on bottom and sprinkle with pecans. Bake at 350°for 55 minutes.

Glaze: 1 c. powdered sugar, 3 T. milk, 3 T. butter, ½ t. vanilla

INSIDE OUT CAKE - Toni Kirk, Vicky Johnson

1 pkg. cake mix - chocolate
1 pkg. instant pudding
1 12 oz. pkg. chocolate chips
2 eggs 1-3/4 cups milk

Mix 2 minutes by hand. Bake in bundt cake pan for 50-60 minutes at 350°.

BUTTERBRICKLE CAKE - Joan Brown

1 pkg. butterbrickle cake mix
1 pkg. butterscotch pudding mix (instant)
2 cups milk
2 egs
3/4 pkg. butterscotch bits
3/4 cups chopped nuts

Add milk and eggs to cake mix and pudding and beat until smooth. Pour into 13x9 pan. Sprinkle with chips and nuts. 350°, 45-50 min.

COFFEE CAKE - Joan Brown

½ cup butter or oleo
2 eggs
1 t. baking powder
½ t. salt
1 t. vanilla
1 cup sugar
2 cups flour
1 t. baking soda
1 cup buttermilk or sour cream

Topping: 1/3 cup brown sugar
1 t. cinnamon
1/4 cup white sugar
1 cup nut meats
Mix together.

Cream the butter and sugar, add eggs, and the flour, powder, salt and soda together with the sour cream and the vanilla. Put in a 8x8 greased pan. Pour just half of the batter in, then sprinkle half of the topping on top of the batter, then pour the remaining half of the batter in, and sprinkle the other half of the topping on the batter. Bake in 325° oven for 45 minutes, then 15 minutes at 300° oven. (Sometimes it is done after the 45 minutes.)

BISCUIT COFFEE CAKE - Toni Kirk

3 cans of refrigerator biscuits. Dip in ½ pound melted oleo, and then dip in coating below:

1 cup sugar
½ cup brown sugar
3 t. cinnamon

Bake 20 minutes at 350°. Add one tablespoon milk to left over butter and cinnamon, drizzle over coffee cake when done.

STRAWBERRY DELIGHT - Toni Kirk

1 cup powdered sugar 2 pkg. dream whip
small angel food cake (purchased)
1 small pkg. cream cheese
1 large box frozen strawberries

Mix sugar and cream cheese together. Prepare dream whip as per envelope. Add cream cheese mixture to dream whip. Tear up angel food cake in small pieces and place in bottom of small cake pan. Spread dream whip and cream cheese mixture on top of cake. Top with thawed strawberries. Let set in refrigerator 3-4 hours before serving.

STRAWBERRY JELLO DESSERT - Rita Field

2 pkg. strawberry jello 3/4 cup sugar
½ pint whipping cream 1 pkg. frozen strawberries (large)
1 angel food cake
2 cups boiling water 2 cups cold water
Thaw strawberries, put jello and sugar in large bowl. Add boiling water and stir, add cold water. Place in refrigerator until mixture is syrupy. Whip cream. Whip jello and fold in cream and strawberries. Break angel food cake in pieces and place in bottom of 8x12 cake pan. Pour mixture over cake, place in refrigerator for 12 hours and serve plain or with whipped cream and a strawberry on top.

When you get something for nothing, you just haven't been billed for it yet.

EASY CHOCOLATE PIE FILLING - Rita Field

1 small pkg. instant chocolate pudding
1 c. milk
1 8-oz. carton sour cream

Mix together until set. Pour into prepared pie shell. Top with Cool Whip and chopped pecans. This is a very fast & easy pie.

BEATLE NUT PIE - Toni Kirk

3 eggs well beaten
1 c. sugar
¼ t. salt
2 T. butter
1 c. milk
3 T. flour
½ t. vanilla
¼ c. light syrup
¼ c. oatmeal
½ c. nuts
¼ c. coconut

Put in unbaked pie shell. Bake at 350° for 45 minutes.

PEANUT BUTTER PIE - Rita Field

3/4 c. powdered sugar
½ c. peanut butter
1 small pkg. instant vanilla pudding
whipped topping

Cream together peanut butter & powdered sugar. Put 3/4 of mixture in baked pie shell. Mix the pudding as directed on package. Pour over crumbs. Put whipped topping on top & sprinkle with remaining crumbs.

CHERRY CRESCENT TARTS - Carlene Wiens

8-oz. can Pillsbury Refrigerator Quick Crescent Dinner Rolls
1 T. butter or margarine, melted
2 T. sugar
3-oz. pkg. cream cheese, softened
¼ c. sour cream
½ t. almond extract
21-oz. can (2 cups) cherry pie filling
2 T. slivered almonds or chopped nuts

Preheat oven to 375°. Separate crescent dough into eight triangles. Place each triangle in ungreased muffin cup; press dough to cover bottom and sides. Brush inside of each cup with butter. Combine sugar, cream cheese, sour cream & almond extract; blend well. Spoon rounded tablespoonful of cream cheese mixture into each cup. Top each with scant ¼ c. fruit filling; sprinkle each with almonds. Bake 22-27 minutes until crust is deep golden brown. Cool 10 minutes; remove from pan. Makes 8.

Pie Crust (Never Fail) - Vicky Johnson

1½ c. flour
½ c. oil
pinch of salt
2 T. milk
2 T. sugar

Pour flour in 9" pie pan. Add salt & sugar. Mix oil & milk and pour in pie pan. Stir with fork until all flour has been moistened. with fingers press down and form up sides. Bake at 425° for 10 minutes. Easy & delicious.

Very few people in the world today are reall satisfied whenever they get what they deserv

SWEET CHERRITY PIE - Carlene Wiens

1 c. flour
½ to 1 c. finely chopped nuts
¼ c. brown sugar, firmly packed
½ c. soft butter or margarine

Filling:
8-oz. pkg cream cheese, softened
½ t. almond extract
1 c. powdered sugar
21-oz. can (2 c.) prepared cherry pie filling
1 c. whipping cream, whipped & sweetened

Preheat oven to 375°. In 13x9 pan combine first four ingredients. Bake 15 to 20 min. until golden brown; stir once while baking. Reserve ½ c. crumbs for top. Using a spoon firmly press remaining warm crumb mixture into ungreased 9 or 10" pie plate. Chill crust.

In medium bowl, blend first three filling ingredients until smooth. Spread over crust. Fold pie filling into whipped cream. Spoon over cream cheese layer. Sprinkle with reserved crumb mixture. Chill 1-2 hours before serving. DO NOT SUBSTITUTE FROZEN WHIPPED TOPPING.

The cheapest way to have your family tree traced is to run for office.

PECAN PIE - Vera Frye

3 eggs
2/3 c. sugar
½ t. salt
1 c. dark or light corn syrup
1 c. pecan halves or broken
1/3 c. butter (melted)

Heat oven to 375°. Prepare crust. Beat eggs, sugar, salt, butter & syrup. Stir in nuts. Pour into pie crust. Bake 40 to 50 minutes or until filling is set.

CHERRY CHEESE PIE - Vera Frye

1 8-oz. pkg. cream cheese, softened
1 14-oz. can Eagle Brand Sweetened Condensed Milk
1/3 c. Real Lemon Reconstituted Lemon Juice
1 t. vanilla extract
1 each Johnston's graham cracker pie crust
1 can cherry pie filling, chilled

In medium bowl, beat cheese until light and fluffy. Add milk, blend thoroughly. Stir in lemon juice and vanilla. Pour into crust. Chill 3-hours or until firm. Top with pie filling before serving.

The wisest things a person says are phrases he mutters under his breath so nobody else can hear.

AMERICAN APPLE PIE - Vera Frye

Pastry: 2 c. all-purpose flour
1 t. salt
2/3 c. shortening (solid & cold)
5 to 7 T. cold water

Stir flour & salt together, cut in shortening with pastry blender, until pieces are size of small peas. Sprinkle with water, a tablespoon at a time, and toss with fork until all ingredients are moistened. Press together and divide into 2 balls. Cover and refrigerate for 1 hour or more. Roll each ball on lightly floured surface to 1/8" thickness. Line 10" pie pan.

Filling: 6 to 8 tart apples, peeled, cored and thinly sliced.
3/4 to 1 c. sugar
2 T. all-purpose flour
1 t. ground cinnamon
¼ t. ground nutmeg
¼ t. ground cloves
dash of salt
2 T. butter or margarine
Sugar

Prepare apples. Combine sugar, flour, spices and salt. Sprinkle over apples and toss together. Fill pastry-lined pie pan with apple mixture, doming slightly in the middle. Dot with butter and adjust top crust, cutting slits for steam to escape. Seal and flute edges. Sprinkle top with sugar. Bake 400° about 50 minutes.

One reason why a dog is such a lovable creature, is that his tail wags instead of his tongue.

PUMPKIN PIE SQUARES - Rita Field

1 c. sifted flour
½ c. quick-cooking rolled oates
½ c. brown sugar, firmly packed
½ c. butter or oleo
1 1-lb. can pumpkin (2 cups)
1 13½-oz. can evaporated milk
2 eggs
3/4 c. sugar
½ t. salt
1 T. ground cinnamon
½ t. ground ginger
¼ t. ground cloves
½ c. chopped pecans
2 T. butter
½ c. brown sugar, firmly packed

Combine flour, oats, ½ c. brown sugar & ½ c. butter in mixing bowl. Mix until crumbly. Press into ungreased 13x9x2 pan. Bake at 350° for 15 minutes.

Combine pumpkin, evaporated milk, eggs, sugar, salt & spices in mixing bowl; beat well. Pour into crust. Bake at 350° for 20 minutes.

Combine pecans, ½ c. brown sugar & 2 T. butter sprinkle over pumpkin filling. Return to oven & bake 15-20 minutes or until filling is set. Cool in pan & cut in 2" squares.

A good laugh is sunshine in a house.

EASY STRAWBERRY RHUBARB COBBLER - Sally Bond

2½ c. rhubarb (can use 20 oz. frozen)
2½ c. strawberries (20 oz. froze bag sliced)
1 c. sugar or more (to taste)
1 box 3 oz. strawberry jello
1 box white cake mix
1 stick oleo
1 c. water

Use 9x13 pan. Put rhubarb and sliced strawberries in bottom of pan. Mix sugar and jello together and sprinkle over fruit. Then sprinkle dry cake mix over top. Melt oleo in the 1 c. of water, pour over top of cake mix. Bake 350° for 1 hour.

FRUIT PIZZA - Toni Kirk

1 pkg. refrigerator sugar cookie dough

Spread cookie dough in pizza pan. Bake 12 minutes at 375°, let cool.

1 8-oz. pkg cream cheese
½ c. sugar
½ t. vanilla

Mix together and spread over cooled crust.

Arrange fruit on pizza in circles:
strawberries
grapes
bananas
pineapple

Glaze: ¼ c. apricot
2 or 3 T. water

Brush on fruit and chill.

DEVILS FOOD DROP COOKIES - Carlene Wiens

½ c. butter
1 egg
1 t. vanilla
1 c. brown sugar
2 (1 oz.) squares unsweetened chocolate melted & cooled.
2 c. sifted flour
½ t. soda
¼ t. salt
3/4 c. sour cream
½ c. walnuts

Cream butter & sugar. Beat in egg & vanilla. Stir in chocolate. Sift flour & add to chocolate mixture alternately with sour cream Mix well, stir in nuts. Drop by teaspoonful on greased cookie sheet. Bake at 350° for 10-12 minutes.

Frosting: Cream - 1/4 c. margarine
2 T. cocoa
2 t. coffee(instant
dash of salt

Slowly add - 1 c. powdered sugar
3 T. milk
1½ t. vanilla

Beat until smooth.

SUGAR COOKIES - Joan Brown

Cream - 1¼ c. sugar
1 t. vanilla
1¼ c. shortening
3 eggs

Sift - 4½ c. flour
½ t. salt
1 t. soda

Add sifted ingredients to creamed mixture. Bake 350° for 10-12 minutes. Use a greased cookie sheet.

SUGAR COOKIES - Betty Wyer

1 c. sugar
1 c. powdered sugar
1 c. oleo
1 c. salad oil
2 eggs
3/4 t. salt
4½ c. sifted flour
1 t. cream of tarter
1 t. soda
1 t. vanilla
½ t. almond extract

Mix ingredients together and drop by spoonful onto lightly greased cookie sheet. Flatten with glass dipped in sugar. Bake 10-12 minutes at 375°.

OATMEAL COOKIES - Joan Brown

1 c. shortening
1 c. sugar
2 eggs
1 t. vanilla
¼ t. salt
1 c. raisins
1 t. soda
4 T. sour milk or buttermilk
2 c. flour
2½ c. quick cook oats
nuts

Cream shortening & sugar until light and fluffy. Add eggs, one at a time, beating thoroughly. Add vanilla & salt. Pour boiling water over raisins and let stand a few minutes. Dissolve soda in milk and add alternately with flour to creamed shortening mixture. Add oatmeal. Blend all ingredients thoroughly. Drop by teaspoonfuls on greased cookie sheet. Bake 375° for 10 minutes.

Parents spend the first part of a child's life urging him to walk and talk, and the rest of his life making him sit down and be quiet.

O'HENRY BARS - Vicky Johnson

1 c. margarine
1 c. brown sugar
4 c. oats
¼ c. white syrup

Press in 9x13 pan and bake 20 min. at 350°.

1 c. chocolate chips
½ c. crunchy peanut butter

Melt over low heat and spread over crust. Cut before it sets too hard and put out on plate. Set in refrigerator until chocolate sets.

OATMEAL-PEANUT COOKIES - Vicky Johnson

3/4 c. butter
½ c. sugar
¼ c. water
1 c. flour
½ t. soda
1 c. brown sugar
1 egg
1 t. vanilla
1 t. salt
3 c. quick oats
1 c. raw peanuts

Beat together butter, sugars, egg, water & vanilla. Sift together dry ingredients & add to first mixture. Stir in oats and peanuts. Bake on a greased sheet in a 350° oven, 12-15 minutes. Makes 5 dozen.

CHOCOLATE CHIP COOKIES - Joan Brown

2¼ c. flour
1 t. baking soda
½ t. salt
½ c. soft butter or margarine
½ c. shortening
3/4 c. sugar
3/4 c. brown sugar
2 eggs
1 t. vanilla
1 c. any kind of cereal
1 pkg. (6 oz.) chocolate chips

Stir together flour, soda, & salt. Beat margarine, shortening, & sugars until blended. Beat in eggs & vanilla. Mix in dry ingredients. Stir in cereal and chips. Drop by tablespoons onto greased baking sheet. Bake 350° about 12 minutes or until lightly browned. Makes 5 dozen.

MONSTER COOKIES - Vera Frye

12 eggs
2 lb. brown sugar
4 c. sugar
1 T. vanilla
1 T. white syrup
8 t. soda
1 lb. butter
3 lb. peanut butter
18 c. uncooked quick oatmeal
1 lb. chocolate chips
1 lb. M&M candy
No Flour

Mix as you add ingredients and be ready to spend 1/2 day in the kitchen. Drop by spoonful onto cookie sheet and bake at 350° for 12 minutes.

OLD FASHIONED CHOCOLATE COOKIES - Toni Kirk

Mix: 1 pkg. chocolate cake mix
½ c. liquid shortening
2 eggs

Drop from teaspoon onto ungreased cookie sheet. Bake at 350° 10-12 minutes. Cool and top with icing.

Icing: 6 T. oleo ½ c. brown sugar
4 T. milk 1 t. vanilla
1 c. coconut ½ c. chopped nuts

Combine all ingredients in saucepan & cook on low heat 5 minutes. Spread on warm cookies.

WHEATIE COOKIES - Rita Field

1 c. shortening
1 c. brown sugar
1 c. sugar
2 T. Karo white syrup
2 eggs
2 c. coconut
2½ c. flour
1 t. soda
½ t. baking powder
½ t. salt
2 c. wheatie cereal
½ t. vanilla
1 c. chopped nuts

Cream sugars & shortening, add eggs, syrup, & vanilla. Add flour, soda, baking powder, salt and mix. Then add wheaties, coconut and nuts. Works best if you mix these in with your hands.

Bake 10-12 minutes, 350°.

Many people can be helped by letting them solve their own problems.

PEANUT BUTTER FINGERS - Rita Field

Cream: ½ c. butter
½ c. br. sugar
½ t. soda
¼ t. salt
½ c. sugar
1 egg
1/3 c. peanut butter
1 t. vanilla

Stir: 1 c. flour
1 c. quick cook rolled oats

Oven 350°
Spread in long well greased & floured cake pan & bake 20-25 minutes. When done sprinkle one 6 oz. pkg. of chocolate chips & let stand 5 minutes, then spread melted chips evenly over top.

Mix: ¼ c. peanut butter
½ c. powdered sugar
2-4 T. milk

Spread this over melted chocolate chips.

CHOCOLATE OATMEAL BROWNIES - Vicky Johnson

½ c. soft butter
1/3 c. brown sugar
1/3 c. sugar
1 egg
1 t. vanilla
½ c. flour
¼ t. salt
½ t. baking powder
½ t. cinnamon
1/8 t. nutmeg
1 c. oats
1 c. chocolate chips

Beat butter, sugars, egg & vanilla until light & fluffy. Blend in flour, baking powder, salt & spices. Stir in oats, ½ of chips. Spread in ungreased 9" square pan. Sprinkle with remaining chips. Bake 350° for 20-25 minutes. Cool & cut.

SIX LAYER COOKIES - Toni Kirk
Rita Field

Melt 1 stick margarine in 13x9 pan in oven. Crush 1 pkg. graham crackers, pour into pan and mix, press to form a crust.

Add the following in layers:
- 1 (14 oz.)can Eagle Brand Sweetened condensed milk
- 1 6 oz. pkg. butterscotch chips
- 1 6 oz. pkg. chocolate chips
- 1-1/3 cup coconut
- 1 cup chopped nuts

Press down firmly. Bake 375° for 25 min.

YODEL YIPPERS - Joan Brown
(no bake)

- 1½ cups oatmeal (not instant)
- ¼ cup peanut butter
- ¼ cup milk
- ½ t. vanilla
- 1 cup sugar
- ¼ cup cocoa
- ¼ cup butter or margarine

Combine oatmeal & peanut butter until you have a coarse mixture. Heat the other ingredients gently in saucepan, stirring constantly. Allow to boil one minute, then remove from heat. Mix this liquid mixture into the oatmeal & peanut butter. Drop by spoonfuls onto sheet of wax paper. Makes about two dozen.

CHINESE CHEWS - Toni Kirk

1 c. butter
½ c. brown sugar
2 c. flour
1/8 t. salt

Blend all together & pat into 9x13 pan & bake for 20 minutes at 350°.

Topping: 3 c. brown sugar
4 eggs (beaten)
1½ c. coconut
4 t. vanilla
1½ c. nuts

Combine all ingredients and spread on bottom mixture and return to the oven for 30 minutes more. Cool & cut.

JUBILEE JUMBLES - Vera Frye

1 stick oleo
1 c. brown sugar
½ c. sugar
2 eggs
2-3/4 c. flour
½ t. salt
1 t. vanilla
½ t. soda
1 c. milk
1 c. chocolate chips

Beat softened butter, sugar & eggs. Add milk & vanilla and mix; add flour, soda, & salt, beat until smooth. Add chips. Spread in baking sheet and bake at 375° until light brown, 30-35 min. You can glaze with chocolate icing.

Yesterday's nest egg will hardly buy today's birdhouse.

MOON BALLS - Vera Frye

1 cup nonfat dry milk
½ cup honey
½ cup peanut butter
½ cup rice crispies
Melted chocolate

Mix dry milk, honey & peanut butter until well blended. Chill. Form into balls the size of marbles and roll in cereal. Dip in melted chocolate. Makes about 3 dozen.

COWBOY COOKIES - Carlene Wiens

Cream - 1 c. shortening & 1 cup oleo
1 c. sugar
1 c. brown sugar

Add 2 eggs and 1 t. vanilla

Sift - 2 c. flour
1 t. salt
1 t. soda
1 t. baking powder

Beat until smooth, add 2 c. quick cook oats. Add 1 pkg. chocolate chips & ½ c. walnuts. Drop on cookie sheet. Bake at 350° 12-14 min. Makes 5½ dozen.

Reading is to the mind, what exercise is to the body.

GRANNY COOKIES - Toni Kirk

Cream: ½ c. shortening ½ c. sugar
½ c. brown sugar 1 egg
1 t. vanilla

Add & Mix: 1 c. flour ½ t. salt
½ t. soda ½ t. baking powder
1 c. milk 1 c. oats
½ c. coconut ½ c. nuts

Place by teaspoon on a cookie sheet. Bake 8-10 minutes at 350°.

THREE LAYER DESSERT - Rita Field

1st Layer:
3/4 c. oleo, melted ½c. pecans, chopped
1¼ c. flour

Spread in 9x12 inch pan. Bake 350 degrees for 15-20 min. Cool.

2nd Layer:
1(8oz)pkg. Philadelphia cream cheese, room temp 1 c. powder sugar
1 t. vanilla
1 c. Cool Whip

MIX.

3rd Layer:
2(3oz)pkg. instant pudding- vanilla or chocolate or lemon or butterscotch 3 c. milk

MIX.
Spread 2nd layer over 1st layer, then 3rd layer and top with Cool Whip and pecans. Chill and serve.

LEMON PUDDING - Rita Field

Cook in double boiler:

4 egg yolks & 1 c. sugar, juice & rind of 1 lemon. Have ready 1 T. gelatin, soaked in 1/3 c. cold water. Add to cooked mixture while hot. Add beaten egg whites to hot mixture. Cool, then add 1 c. evap. milk whipped as whipping cream.

GRAHAM CRACKER CRUST: 16 graham crackers rolled fine & mixed with ½ c. melted butter. Put crumbs in pan, pour lemon mix over it & top with crumbs.

CROWN JEWEL JELLO - Rita Field

1 pkg.(3oz) Jello Orange Gelatin
1 pkg.(3oz) Jello Cherry Gelatin
1 pkg.(3oz) Jello Lime Gelatin
3 c. boiling water
1½ c. cold water
1pkg.(3oz) Jello Lemon Gelatin
¼ c. sugar
1 c. boiling water
½ c. canned pineapple juice
2 envel. Dream Whip Whipped topping mix

Prepare the orange, cherry, and lime gelatin separately, using 1 cup boiling water and ½ cup cold water for each. Pour each flavor into a separate 8-inch square pan. Chill until firm-at least 3 hrs. or overnight. Cut into ½inch cubes. Set aside a few of each flavor for garnish.
Dissolve lemon gelatin and sugar in 1 cup boiling water; stir in pineapple juice. Chill until slightly thickened.
Prepare both envelopes of whipped topping mix as directed on package. Blend into the slightly thickened lemon gelatin. Fold in gelatin cubes. Pour into large mold or large bowl.

It takes a lot of nuts to make a car and only one nut to scatter it all over the highway.

PRETTY PINK CLOUD -. Diane Sanders

1 pkg(3 oz) strawberry flavored gelatin
1 c. crushed vanilla wafer crumbs
1 pkg(3½oz) vanilla pudding & pie filling
2 c. sliced bananas
Whipped topping

Prepare gelatin according to pkg directions. Chill until partially set. Spread half the vanilla wafer crumbs in the bottom of an 8-inch square dish. Prepare pudding mix by pkg directions. Spoon hot pudding over crumbs in the dish. Arrange half the banana slices over pudding. Top with remaining crumbs and cool. Pour partially set gelatin over crumbs and arrange rest of banana slices on top. When gelatin is set, spread whipped topping over the top. Cut into squares to serve.

Don't give up; success is nothing but failure with a fresh coat of paint.

VINTAGE FRUIT SAUCE - Rita Field

To Ferment Fruit

3/4 c. drained canned peaches, cut in pieces
3/4 c. drained pineapple tidbits
6 maraschino cherries, cut in half
1½ c. sugar
1 pkg. Red Star Instant Blend Dry Yeast

Combine ingredients & place in a glass jar with a loose cover (or might explode) - an apothecary jar is perfect. Stir several times the first day, then stir once a day. At the end of two weeks this starter has fermented enough to make the Sauce.

For best results use fruit in heavy syrup. One cup of the starter is enough to make the Sauce so the other cup may be given to a friend along with the recipe or used to start a second batch of sauce. It is not recommended doubling the Sauce recipe.

SAUCE:

1 c. fermented fruit
½ c. drained canned peaches, cut in pieces
½ c. drained pineapple tidbits
6 maraschino cherries, cut in half
1 c. sugar

Combine all ingredients in a glass jar with a loose cover; stir well. Set in a fairly warm place. Continue to stir once a day. Sauce can be served after one week. Fruit and sugar must be repeated every two weeks. No need to refrigerate. Sauce will keep many months if directions are carefully followed.

A diplomat is a man who remembers a lady's birthday and forgets her age.

VINTAGE FRUIT SAUCE UPSIDE DOWN CAKE - Rita Field

¼ c. butter or margarine
1/3 c. firmly packed brown sugar
1/3 c. chopped nuts
1 c. drained Vintage Fruit
1¼ c. all-purpose flour
3/4 c. sugar
1 tsp. baking powder
1 tsp. cinnamon
½ tsp. salt
½ tsp. nutmeg
½ c. Vintage Fruit syrup
¼ c. cooking oil
2 eggs

Melt butter in 8" square pan. Add brown sugar, drained Vintage Fruit & nuts; mix well. Set aside. In medium mixing bowl, combine remaining ingredients; mix well. Pour batter over topping in prepared pan. Bake at 350 for 40 to 45 minutes until golden brown. Cool 5 minutes; loosen edges with knife & invert onto serving plate. Serve warm with whipped cream or ice cream, if desired.

HEAVENLY VINTAGE DESSERT - Rita Field

1 loaf prepared angel food cake
1 can (18oz) prepared vanilla pudding
1 c. drained Vintage Fruit
1 c. whipped cream or topping

Slice cake into 1½" slices; fit half of slices into 9" square pan to cover bottom of pan. Combine pudding & Vintage Fruit; fold in whipped cream. Spoon half of pudding mixture evenly over cake slices in pan; cover with remaining cake slices & pudding mixture. Cover & refrigerate at least 4 hr. If desired, garnish with toasted slivered almonds.

VINTAGE BERRY CREAM - Rita Field

1 c. drained Vintage Fruit
1 c. cream style cottage cheese
1 pkg. (3 oz) strawberry or raspberry flavored gelatin
1 carton (4½ oz) whipped topping or 2 c. whipped cream

In blender container, combine Vintage Fruit & cottage cheese; process on medium speed until fruit is somewhat crushed. In medium mixing bowl, combine blended fruit mixture & dry gelatin; mix thoroughly. Fold in whipped topping. Spoon into serving bowl or individual serving dishes. Cover & refrigerate until served. Serve as salad or dessert.

The only place where ends meet now is on a football field.

BANANA NUT BREAD - Vera Frye

1 cup whole wheat flour
½ cup white flour
3/4 cup sugar or ½ cup brown sugar
½ cup plus 2 Tblsp. butter
1/3 cup milk
2 eggs
2 bananas smashed
1 T. lemon juice
1 t. soda
½ t. salt
½ cup chopped nuts

Blend all ingredients. Put in loaf pan.

Streusel Topping:
½ cup flour
4 T. brown sugar
cinnamon to taste
2 T. butter

Sprinkle this over top of loaf.

Bake in Microwave for 9 minutes on 30% power and then 5 minutes on 100% power. Covering an inch on ends with foil all through 30% power time and 2 minutes of full power time. If there are sparks your foil is not crimped down enough. Remove foil for final 3 minutes cooking time. This prevents the ends from burning.

Even a fish wouldn't get into trouble if he kept his mouth shut.

PUMPKIN BREAD - Vicky Johnson, Sally Bond, Vera Frye

3½ c. sifted flour	
3 c. sugar	1¼ tsp. salt
2 tsp. soda	1 tsp nutmeg
1 tsp. cinnamon	1 lb. can of pumpkin
1 c. salad oil	4 eggs (beaten)
2/3 c. water	1 c. chopped nuts

Sift flour, sugar, salt, soda & spices in a large bowl. Combine pumpkin, oil, eggs, and water. Add to dry ingredients & stir. Stir in pecans. Pour into 3 greased loaf pans. Bake for 1 hour in 350 oven.

BUTTER HORNS - Vera Frye

1 pkg. yeast	¼ c. warm water
1 tsp. sugar	4½ c. flour
1 c. shortening	½ c. sugar
1 c. milk	3 eggs (beaten)
1 tsp. salt.	

Dissolve yeast in the ¼ c. water & 1 tsp. sugar. Heat milk; add shortening to warm milk to melt. When cool, add to yeast mixture; then add eggs. Mix & then stir in flour, sugar & salt. Mix well & let stand overnight. In morning roll out & shape. Let rise one hour & bake in 350 oven until light brown (about 15 to 20 minutes. Frost with powdered sugar frosting.

Housework is something you do that nobody notices until you don't do it.

ZWIEBACH - Ethel Allan

2 c. scalded milk
2 tsp. sugar
4 T. sugar
2 eggs
8 to 10 c. flour
1 c. warm water
2 tsp. salt
1 c. oleo
1 cake yeast

Scald milk. Add oleo, salt & 4 T. sugar. Set aside & let cool to luke warm. Dissolve yeast in 1 c. warm water; add 2 tsp. sugar & let set until soggy. Add eggs & yeast to warm milk. Mix well & add flour. Knead well. Cover (not air tight) and let stand until double in bulk. Knead down & pinch off small balls about the size of a plum. Put on cookie sheets. Cover with towel & again let double in bulk. Put 1 ball on top of another (2 balls high) & bake at 400 for 15 to 20 min. Serve with butter or cheese.

BUTTERMILK PANCAKES - Joan Brown

2 c. flour
1 tsp. baking soda
¼ c. milk
1 tsp. salt
1 egg
2 c. buttermilk

Mix all together, than add 2 T. melted shortening. Good on hot griddle.

Doing nothing is the most tiresome job in the world, because its impossible to quit and take a rest.

ENGLISH MUFFIN LOAVES - Vera Frye

5½ - 6 c. flour	¼ tsp. baking soda
2 pkgs. yeast	2 c. milk
1 T. sugar	½ c. water
2 tsp. salt	Cornmeal

Combine 3 c. flour, yeast, sugar, salt & soda. Heat liquids until very warm (120 to 130°). Add to dry mixture; beat well. Stir in enough more flour to make a stiff batter. Spoon into 2 - 8½x4½ pans that have been greased & sprinkled with cornmeal. Sprinkle tops with cornmeal. Cover; let rise in warm place for 45 min. Bake at 400 for 25 minutes. Remove from pans immediately & cool.

Microwave oven directions:
Reduce flour by 1 c. Mix & let rise as directed above. Microwave each loaf on high power 6½ minutes (no longer). Surface of loaf will be moist, flat, & pale. Allow to rest 5 minutes before removing from pans.

To Serve:
Slice & toast. Makes 16 slices per loaf.

Always forgive your enemies; Nothing anno s them more.

CINNAMON SWIRL LOAF - Vera Frye

7 to 7½ cups all-purpose flour
2 packages active dry yeast
2 cups milk
½ cup sugar
½ cup shortening
2 teaspoons salt
2 eggs
½ cup sugar
2 tsps. ground cinnamon

Warm milk, sugar, salt and shortening to 140°. add yeast. Stir to mix. add 1½ cups, flour and mix. Add rest of flour gradually until you have a soft dough. Knead for 10 minutes. Grease top of dough and cover with wax paper. Let rise until double, approximately 1 to 1¼ hours. Remove wax paper and punch down. Divide dough into 2 balls, cover with a slightly damp cloth and let rest 10 minutes.
Spray cabinet with Pam. Roll dough out into rectangles 15" x 7". Brush with water and sprinkle each rectangle with half the mixture of ½ c. sugar and 2 tsp. cinnamon mixed together.Roll up beginning with the narrow side. Pinch ends and bottom seam together tightly. Place in greased loaf pans and let rise until double. Place in 375°oven and bake 35 to 40 minutes.
Cool on a rack and ice with confectioners icing if desired.

Add eggs

Leftovers are a kind of food that are here today -- and here tomorrow.

WHITE BREAD - Vera Frye

2 pkg. active dry yeast
1¼ c. warm water 105-115°
1 c. warm water or milk
3 T. sugar
1 T. salt
3 T. shortening
6-6½ c. flour

Dissolve yeast in 1¼ cups warm water. Stir in remaining liquid, sugar, salt, shortening and 3½ cups flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic adding only enough flour to keep dough from sticking to hands. Return dough to bowl and cover tightly with plastic or place bowl in plastic bag. Let rise in warm place(85° area) until dough has doubled. Punch dough down, divide into halves. Round up; place on very lightly floured surface. Cover with plastic or inverted bowl. Let rest about 15 minutes then without further kneading, roll each half into a 13 x 8 rectangle. Break any air bubbles that have formed. Roll up tightly, sealing edges as you roll. Press ends into the roll. Place dough, seam side down, in 2 greased loaf pans. Cover with plastic. Let rise about an hour or until doubled.
Place bread in preheated 425° oven on low rack. Bake 25-30 minutes or until bread sounds hollow when tapped on top crust. Remove from pans immediately and cool on wire rack. When bread is cool, place in plastic bag or wrap with foil. Bread should be frozen rather than storing in refrigerator to keep from drying out. It helps to slice the bread first.

Marriage is a matter of give and take. So what your husband doesn't give you, you will have to take.

Candy

&

Misc.

FROSTY-FRUIT COOLER - Vicky Johnson

46 oz. can apricot nector (chilled)
46 oz. can pineapple or orange juice (chilled)
1/2 pt. orange or pineapple sherbert

Combine fruit juices in punch bowl. Just before serving, stir in scoops of sherbert until smooth. Serves about 25.

PUNCH (3 gallons) - Vera Frye

1 large & 1 small can frozen orange juice
2 cans frozen lemonade
1 can frozen pineapple juice
3 pkg. cherry Kool-aid
4 qts. water
2 c. sugar & 2 cups water boiled to syrup
1½ qts. gingerale
8 lbs. ice

RASPBERRY-GRAPE PUNCH - Toni Kirk

1 pkg. raspberry Koolaid
1 pkg. grape Koolaid
1½ c. sugar
½ c. lemon juice
1 c. crushed pineapple
8 c. water
2/3 bottle of 7up (2-liter bottle)

CHERRY-ORANGE PUNCH - Toni Kirk

1 pkg. cherry Koolaid
1 6 oz. can frozen lemonade
1 6 oz. can frozen orange juice
1 large bottle gingerale
1 c. sugar
2 qts. water & ice
(add just before serving)

PUNCH - Betty Wyer

1 lg. bottle gingerale
1 can Hi-C or orange drink
1 lg. can pineapple juice
1 sm. can frozen lemonade

Add water as directed on lemonade can.

We all have the same amount of time; its just the way we use it.

HOT SPICED TEA - Rita Field

1 pkg. lemonade mix
½ t. cinnamon
¼ c. instant tea
1 c. Tang
½ c. sugar
¼ t. cloves (optional)

Mix together well and store in dry container.

Use 2 t. for 1 c. hot water.

HOT CHOCOLATE MIX - Rita Field

1 8-qt. box Carnation powdered milk
1 1-lb. box Nestle's Quik
1 lb. powdered sugar
1 envelope Dream Whip
8 oz. Coffee Mate

Combine ingredients and store in dry container.

Fill your drinking cup about 1/3 full with mix and add hot water.

FOR ARTHRITIS - Betty Wyer

Combine:
1 T. honey
3 T. boiling water
1 T. vinegar

Drink slowly.

It wouldn't do me any good to see myself as others see me - I wouldn't believe it.

RICH OLD FASHIONED VANILLA ICE CREAM - Vera Frye

1 gallon

6 medium eggs (beaten)
2 c. plus 6 T. sugar
4 c. milk
2 c. half & half
¼ t. salt
2¼ T. vanilla
3 c. heavy cream

1½ gallon
9 eggs (beaten)
3c. 9 T Bp sugar
6 c milk
3 c, ½ + ½
¼ + ⅛ t. salt
3 ½ T. vanilla
5 c. cream

Combine eggs & sugar; beat well. Add milk, half & half, salt, vanilla & heavy cream and stir a few minutes to dissolve sugar. Pour into ice cream freezer and freeze according to manufacturer's directions. Makes 1 gallon.

HOMEMADE VANILLA ICE CREAM - Joan Brown

4 eggs
2½ c. sugar
6 c. milk
1 pt. whipping cream
2 T. vanilla

Beat eggs until light. Add sugar gradually, beating until mixture thickens. Add remaining ingredients, mix throughly. Freeze in ice cream freezer.

FINGER JELL-O - Vera Frye

4 envelopes Knox unflavored gelatin
3 pkgs. 3 oz. regular Jell-o (any flavor)
4 c. boiling hot water

Mix and refrigerate. Cut into blocks or cu with cookie cutters to be fancy. Eat as finger food.

FAVORITE CARMEL CORN - Vicky Johnson

2 c. brown sugar
2 sticks oleo
½ c. white syrup
1 tsp. salt
½ tsp. soda
20 c. popped corn

Combine brown sugar, oleo, syrup & salt - boil 5 minutes. Add soda. Pour immediately over popcorn and stir. Pour into 2 large pans and place in 225° oven for 1 hour. Stir every 15 minutes. Store in tight container. Keep in cool place. Hulless, salted peanuts may be added.

POP CORN BALLS - Vera Frye

5 qts. popped corn
2 c. sugar
1½ c. water
1/3 t. salt
½ c. light corn syrup
1 t. vinegar
1 t. vanilla
coloring if desired

Keep pop corn hot & crisp in slow oven. Cook sugar, water, salt & corn syrup to hard boil stage. Add vinegar & vanilla and cook to light crack stage. Slowly pour over pop corn. Press into balls with buttered hands

CARMEL CORN - Ethel Allan

1 stick oleo
1 c. brown sugar
8 large marshmellows
4 popcorn poppers full or 1 cup unpopped pop corn

On conventional stove or in microwave, heat all ingredients together & stir until completely mixed. Pour over popped corn. Leave loose or make into balls. Allow to air dry & it will not be sticky.

10 MINUTE PEANUT BRITTLE - Vera Frye

1 c. sugar
1/8 t. salt
1 to 1½ c. roasted salted peanuts
1 t. vanilla
1 t. soda
½ c. light corn syrup
1 T. butter

Combine sugar, syrup & salt in 2-qt. bowl. Microwave on High 5 minutes. Stir in peanuts, microwave 2-5 minutes, stirring after 2 & 4 minutes until syrup & peanuts are lightly browned. Stir in butter, vanil' and soda until light & foamy. Spread to ¼" thickness on large well-buttered cookie sheet

Don't look so far into the future that you can't see today.

CREAM CHEESE MINTS - Vera Frye

1 3oz. pkg. cream cheese; room temperature
color and flavorings as desired
2½ c. confectioners sugar
Granulated sugar
Pam spray

Beat cream cheese until softened, add color and flavor. gradually beat in confectioners sugar. Knead the mixture until of a pie dough consistency. Pinch off a small marble-sized ball & roll in granulated sugar. Press the candy into a soft rubber or plastic mold (spray molds with Pam spray to help prevent sticking) and shape. Remove excess and unmold at once onto waxed paper. Makes about 40 - 50 mints, depending on size of mold.

BROWN FUDGE - Vera Frye

3 cups chocolate chips
1 can condensed milk
¼ tsp. salt
2 cup chopped walnuts
2 tsps. rum extract

Melt chocolate chips 2-3 minutes on High in the Microwave. Add milk, salt & beat till smooth. Add remaining ingredients & spread in 8 x 8 dish lined with wax paper. Cool.

Be careful what you ask for, you might get it.

GEORGE WASHINGTON CHOCOLATES - Ethel Allan

2 boxes powdered sugar
2 cans coconut
or 1 large package
4 cups finely chopped pecans
1 stick butter
1 can Eagle Brand Milk
1 T. vanilla

Melt butter and pour over pecans and coconut and mix well. Pour milk over sugar and mix well, add vanilla and mix all together. Form into balls about 1" & chill.

Melt approximately 3 T. paraffin and 1 giant package of semi-sweet chocolate. Put a toothpick in a ball & dip until coated, place on waxed paper to dry. With remaining chocolate put a drop on top of each ball to cover the toothpick hole.

May be put in a freezer for 3 hours. Makes 10 dozen.

PEANUT BUTTER FUDGE - Rita Field

1 c. sugar
1 c. brown sugar
½ c. canned milk
2 T. butter
1 15 oz. jar chunky peanut butter
15 large or 60 little marshmellows

Cook sugars, milk & butter until mixture forms a soft ball in cold water. Remove from fire and add marshmellows & peanut butter. Don't mix, just let ingredients melt. When they have melted 15-20 minutes, beat until creamy and pour in buttered pan.

Of all the home remedies, a good wife is best.

CHRISTMAS COOKIE CANDY - Toni Kirk

1 lb. almond bark
2 c. rice krispies
1 c. salted peanuts
1 c. marshmellows

Cook in double boiler until almond bark and marshmellows are melted. Add Rice Krispies and peanuts. Drop by spoonfuls on waxed paper.

CARAMELS - Vicky Johnson

1 c. white syrup
1 c. cream
1 c. white sugar
¼ c. oleo
1 t. vanilla
1 c. nuts

Mix white sugar, cream, syrup, and oleo. Cook to firm (248°). Add vanilla and nuts. Pour into square pan and cut in squares. Wrap separately.

DUMP FUDGE - Vera Frye

1 lb. powdered sugar
¼ c. milk
1 T. vanilla
½ c. cocoa
1 stick butter
½ c. nuts

Put powdered sugar, cocoa, milk & butter in large glass bowl. DO NOT STIR. Microwave on High for 2 minutes for until butter is melted. Add vanilla & nuts. Stir and pour into buttered 9x13 pan. Cool in the freezer for 45 minutes.

CANDIED PEANUTS - Vera Frye

2 cups raw peanuts
Put on baking sheet and Microwave 7-8 minutes on High, stirring every 4 minutes.
Add 1½ cup sugar & 3/4 cup water. Microwave on High until water is absorbed into peanuts stirring every 2 minutes.
Add 1/3 cup Nestles Quik & ¼ cup Eagle Brand milk. Microwave on High 5 - 6 minutes.
Cool.

MALLOW FUDGE - Vera Frye

1 can(5 2/3 oz.) Evaporated milk
½ cup Butter
2 cups sugar
1 jar(7 oz.) marshmallow creme
2 cups semisweet chocolate chips
½ cup chopped nuts

In 3 qt. casserole, combine milk, butter & sugar. Microwave on High 9 - 12 minutes, or until soft ball forms, stirring every 3 min. Remove cover from marshmallow creme and microwave in jar at 50% power 30 seconds or until soft. Stir in sugar mixture with chips & nuts until well blended. Pour into buttered or wax paper lined 9 x 9 in. pan. Let stand or refrigerate until firm. Cut.

PEANUT CLUSTERS - Vera Frye

1 12oz. pkg. Peanut butter chips
½ pkg (6 oz.) semi-sweet chocolate chips

Melt together in the Microwave 3 min. on High or until soft. Stir until blended.
Add 12 oz. salted peanuts, stir until well blended. Spoon onto waxed paper. Cool.

DIP - Joan Brown

1 pkg. 8 oz. cream cheese
1/3 c. chopped Burmuda onion
1/3 c. chili sauce
3 T. mayonnaise or salad dressing
¼ t. worcestershire sauce

DIP - Toni Kirk

1 pt. real mayonnaise
1 sm. carton sour cream
1 T. sugar
1 t. accent
¼ t. garlic salt
1 T. parmesan cheese
½ c. mozzerella cheese (grated)
1 pkg. Hidden Valley salad mix

Mix together and serve with raw vegetables or chips.

JALAPENO DIP - Vera Frye

1 lb. hamburger
1 can stewed tomatoes
med. onion
1 medium can refried beans
Jalapeno's

Fry hamburger & onion together. Add jalapenos to taste. Put in crock pot & add remaining ingredients. When dip is warm it is ready to eat.

The only trouble is, by the time parents are experienced they are unemployed.

CHEESEBALL - Toni Kirk

2 8 oz. cream cheese (softened)
1 t. worcestershire sauce
1 t. garlic juice
1 T. mayo
½ dozen chopped ripe olives
6 green onions chopped fine

Mix together. Divide and make two rolls, then roll them in chopped dried beef.

CHEESE BALL - Rita Field

1 jar Old English (Kraft)
1 jar Olive Pimento (Kraft)
2 8-oz. pkg. cream cheese
Small amount of finely chopped onion

Mix all together. Chill and roll in parsley and chopped pecans.

An old maid was asked why she never married. "Well," she replied, "I don't need a man. I have a parrot that swears, a chimney that smokes, a dog that growls, and a tom cat that prowls all night - so why have a man around. Not me!"

CHEX PARTY MIX - Joan Brown

6 T. butter or margarine
1 t. seasoned salt
2½ t. soy sauce
¼ t. onion or garlic powder
2 c. Corn Chex
2 c. Rice Chex
2 c. Wheat Chex
1 c. broken pretzel sticks for salted nuts

Melt butter in electric skillet at 200°. Stir in seasonings. Blend well. Add Chex and pretzels or nuts. Mix until all pieces are coated. Cover skillet, leaving lid vents open. Heat at 250° for 15 minutes. Stir midway. Cool on absorbent paper.

NOTE: A large skillet on the range top may be used. After pieces are coated with butter and seasoning, heat and stir for 10 minutes over low heat; then cool. Makes 7 cups.

PARTY MIX (Mild) - Joan Brown

2 c. bite-size shredded rice biscuits
2 c. bite-size shredded wheat biscuits
2 c. ready-to-eat oat cereal
2 c. thin pretzel sticks
2 c. mixed salted nuts
1 c. margarine (melted)
1 t. Worcestershire sauce
½ t. garlic salt

Melt margarine, add worcestershire sauce & garlic salt. Pour on cereal & nut mixture. Spread on cookie sheets or in cake pans. Bake 1 hour at 250° stirring occasionally.

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Ritzy Chicken

4 boneless, skinless chicken breast

1 can Cream of Chicken Soup

1 sleeve of Ritz crackers, crushed

1 stick butter, melted

½ cup of sour cream, added to the top, (optional)

Place chicken in casserole dish, Cover with soup. Top with crushed crackers and pour melted butter over the top. Add sour cream, if Desired. Bake at 350° for 45 minutes

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Hot Cross Buns

Golden raisins, conditioned	5 oz	Vanilla extract	0.15oz (1 tsp)
Dark raisins, conditioned	5 oz	Cardamom ground	0.07oz (1 tsp)
Candied orange peels	1½ oz	Allspice ground	0.07oz (1 tsp)
Unsalted butter	2 oz	Ginger ground	0.14oz (2 tsp)
Granulated sugar	2 oz	Cinnamon ground	0.2oz (1 Tbsp)
Dough conditioner	0.3oz (1 tsp)	Water	19 fl oz
Dry milk powder	1 oz		
Compressed yeast	2.5oz		
Salt	0.6oz (1 Tbsp)		
Egg	1 each		

Cross dough:

Pastry flour	8oz
unsalted butter	1.5oz
Milk	7 fl oz

Bun glaze

Water	1.75 fl oz
Granulated sugar	3.5oz
Ginger ground	0.07oz (¼ tsp)
lemon juice	0.15 fl oz (1 tsp)
lemon zest, finely grated	0.07oz (¼ tsp)
Cream of tartar	1 pinch